

Scott Baumann
Executive Chef

Jose Juan Gonzalez
Sous Chef



Live Entertainment is Back! The
Internationals will be playing on
Friday October 8th from 6:00pm –
11:00pm. Make reservations
early.teskes-germania.com

Teske's Germania

restaurant and beer garden

Teske's Germania Food Menu

Appetizers

Heirloom Tomatoes, Mozzarella Cheese, Red Onions and
Cucumber Topped with a Basil Infused Olive Oil
\$15

Sausage Combination Platte – Polish Sausage, Bavarian Bratwurst, Knackwurst, Swiss Bockwurst
\$15

Wurst Salad – Sliced Black Forest Ham and Swiss Cheese Tossed in our House Vinaigrette
\$10

Pork Belly Topped with a Peach Marmalade and Bacon
\$15

Potato Pancakes served with Apple Sauce
\$10

Reuben Sliders – Pastrami, Emmentaler Cheese and
Sauerkraut Wrapped in a Puff Pastry
\$14

Teske's Germania's Famous Goulash French Fries
\$14

Jalapeño Cheese Stuffed Pretzels
\$10

House Made Mushroom Soup
\$6

Small Plates

Wild Boar Sausages
Topped with Bier Braised Onions served with Fingerling Potatoes and Sauerkraut
\$15

Tomato and Cucumber Salad
Tossed in a Sour Cream Dill Sauce served with Mixed Greens
\$12

Pear Salad
Tossed in a House Vinaigrette with Pear Slices, Candied Walnuts, Dried Cranberries and Crumbled Blue Cheese
\$12

Side Orders: \$5 | Split Plate Charge: \$7 | We reserve the right to make changes
Bread and Butter Available Upon Request
A 18% service charge will be added on groups of 8 or more

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Entrées

Veal Shank served with a Potato Dumpling and Red Cabbage
\$42

Chef Baumann's Famous Pot Roast served with all the Fix'ins over Spätzle
\$28

Geschnetzeltes – Cubed Pork in a Light Cream Sauce – served with
Spätzle and Red Cabbage
\$24

Schweinshaxe mit Kartoffelsalat und Sauerkraut
Baked Pork Shank served with Potato Salad and Sauerkraut
\$32

Oktoberfest Platte (Bavarian Bratwurst, Polish Sausage and Knackwurst)
served with Potato Salad and Sauerkraut
\$24

Wiener Schnitzel mit Kartoffelsalat oder Pommes
Breaded Veal Cutlet served with Potato Salad or French Fries
\$24

Jägerschnitzel mit unserer speziellen Pilzsoße, hausgemachten Spätzle
Breaded Pork Cutlet topped with a White Wine Mushroom Sauce served with Homemade Noodle
\$22

Kassler Rippchen mit Kartoffelsalat und Sauerkraut
Smoked Pork Chop served with Potato Salad and Sauerkraut
\$26

Beef Paprika Goulash served on a Bed of Spätzle and Red Cabbage
\$22

Sauerbraten mit Spätzle und Rotkohl
Marinated Beef Roast served with Home Made Pasta and Red Cabbage
\$25

Buffalo Burger mit Pommes Frites oder Kartoffelsalat
Served with French Fries or Potato Salad. Swiss, Pepperjack or Cheddar add .50¢
\$18

Baked Salmon Topped with a Lemon Caper Sauce served with Rice Pilaf and Seasonal Vegetables
\$22

Desserts

Caramel Bavarian Cream Topped with Fresh Strawberries
\$9

House Made Apple Strudel
\$8

House Made Black Forest Cake
\$9

House Made Sacher Torte
\$9

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!! Enjoy a Wonderful Rüdesheimer Kaffee This Evening !!

Asbach Uralt German Brandy with Coffee,
Whipped Cream and Coco Powder



German Draft Beers	.5L	Liter
Kloster Andechs Dopplebock Dunkel	10	18
Bitburger Pilsner	8	15
Benediktiner Helles	8	15
Benediktiner Dunkel Weizen	8	15
Früh Kölsch	8	15
HB Lager	8	15
Paulaner Hefeweizen	8	15
Paulaner Oktoberfest	8	15
German Bottle Beer – Light		Bottle
ABK Helles		7
Augustiner Edelstoff		8
Bitburger Pilsner		6
Erdinger (Non-Alcoholic)		6
Erdinger Hefe-Weizen		8
Erdinger Kristall-Weizen		8
Iron Maiden Trooper British Beer		8
Paulaner Hefe-Weizen		8
Schneider Weisse Original		8
Schwaben Bräu Naturtrübe – Unfiltered Pilsner		9
Stiegl Lemon Radler – 500ml Can		8
Stiegl Gold Lager – 500ml Can		8
Weihenstephaner Vitus Weizenbock		8
German Bottle Beer – Dark		
Augustiner Maximator		8
Erdinger Pikantus		8
Köstrizer Schwarzbier – 500ml Can		8
Schneider Weisse-Aventinus		8
Schneider Weisse-Aventinus Eisbock		8
Ciders		
Stem Real Dry Apple Cider		7
Stem Pear Apple Cider		7
German Schnaps		
Aquavit		4
Asbach Uralt (German Brandy)		9
Bärenjager		4
Berentzen Bush and Barrel Apple Whiskey		4
Berentzen Pear Liqueur		4
Berentzen Wild Cherry Liqueur		4
Cividina Grappa		8
Echte Kroatzbeere		4
Edel Kirsch Liqueur		4
Escorial Grün		4
Himbeergeist		4
Himbeer Liqueur		4
Jägermeister		4
Jagertee		4
Kleiner Feigling		4
Kirschwasser		4
Obstler		4
Rumple Minze		4
Schonauer Apple		4
Slivovitz		4
Underberg		4
Williams Birne		4
Non Alcoholic Drinks		
Coffee, Decaf, Assorted Teas		2
Coke, Diet Coke, Sprite, Rootbeer, Fanta, Lemonade,		2
Apple, Cranberry, Grapefruit, Orange, Tomato Juice		2
Pellegrino Mineral Water		5

WINES	Glass	Bottle
CHAMPAGNE		
Domain Chandon Brut	12	40
Schramsberg Blanc De Noirs, Brut		70
Veuve Cliquot, Ponsardin, Brut		90
Moët & Chandon, White Star		100
GERMAN WHITE WINE		
Affentaler Riesling, Baden	12	44
CHARDONNAY		
Columbia Crest, Columbia Valley	10	38
Parducci Small Lot, Mendocino	10	38
District 7, Monterey	12	44
Folie A Deux, Menage A Trois, Central Coast	14	52
Clos Du Bois, Sonoma Valley		40
Robert Mondavi, Napa Valley		50
SAUVIGNON BLANC		
Giesen Sauvignon Blanc, New Zealand	12	44
Raymond, Napa Valley	12	44
Simi, Sonoma Valley		48
OTHER WHITE WINES		
Chateau St. Michelle, Gewurtztraminer	12	44
Ruffino Pinot Grigio, Italy	12	44
Giesen Riesling, New Zealand	12	44
Woodbridge, White Zinfandel, Lodi	10	38
GERMAN RED WINE		
Nürnberger Glühwein – Hot Mulled Wine	12	
Affentaler, Pinot Noir, Baden	12	44
CABERNET SAUVIGNON		
Bogle Vineyards, Essential Red, Clarksburg	10	38
Raymond, North Coast	12	44
Columbia Crest, Grand Estates, Columbia Valley	14	52
Wente Vineyards, Livermore Valley		50
Simi, Alexander Valley		70
Stag’s Leap, Artimis, Napa Valley		95
MERLOT		
Columbia Crest, Two Vine, Columbia Valley	12	44
OTHER RED WINE		
Meiomi, Pinot Noir, Acampo	12	44
Parducci Small Lot, Pinot Noir	12	44
Ravenswood, Old Vine, Zinfandel, Lodi	12	44
Seghesio, Zinfandel, Sonoma		52
DESSERT AND PORT WINES		
Fonseca Bin 27	10	
Sandeman Founders Reserve	10	
Cividina Grappa Di Vitigni, Italy	10	